

USER GUIDE

# VP321

Chamber Vacuum Sealer



**VACMASTER**

# Welcome

Thank you for purchasing the VacMaster® VP321 Chamber Vacuum Sealer. You are about to use one of the most powerful vacuum sealers available.

With the help of the VP321, you will now be able to keep food fresh for longer in the refrigerator, freezer or pantry. The VP321 effectively removes air and extends freshness up to five times longer than traditional methods. Our versatile and convenient machine can also be used to preserve and organize other items, like keepsakes or small, easy-to-lose items. Your VP321 will quickly become invaluable to all your packaging needs; it will never leave your countertop.

The VP321 is a chamber vacuum system, which offers two distinct advantages over non-chamber, external suction units. First, a much higher level of vacuum can be achieved, which means a longer shelf life for foods that you package. Secondly, liquids and liquid-rich foods can be effectively vacuum packaged. Foods like fresh meats, fish, soups, stews and marinated vegetables are packaged quickly with ease and no mess.

The VacMaster® VP321 is perfect for sous vide cooking.

Register your product and get support at  
[www.VacMasterFresh.com](http://www.VacMasterFresh.com)

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## *Important Safeguards*

For your safety, always follow these basic precautions when using a VacMaster® VP321 Vacuum Sealer:

1. Read all instructions in this User's Guide before use.
2. Do not use the VP321 on a wet or hot surface, or near a heat source.
3. To protect against electrical shock, do not immerse any part of the vacuum sealer, power cord, or plug in water or any other liquid.
4. Unplug the machine before cleaning or when not in use.
5. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
6. Do not operate the VP321 if it has a damaged cord or plug.
7. Do not operate the VP321 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
8. Use the VP321 only for its intended use.
9. Closely supervise children when using any electrical appliance. Do not allow the VP321 to be used as a toy.
10. The VP321 (120V appliances only) has a grounded plug. Use only a grounded electrical outlet. To reduce risk of electrical shock, do not modify the plug in any way.
11. Do not use an extension cord.
12. The power cord should not drape over a counter or tabletop, as the cord could be tripped over or pulled on unintentionally.
13. Do not place or operate near an electric or gas burner, or a heated oven.
14. Extreme caution and care must be used when sealing or handling any pouches containing hot liquids.
15. Do not use outdoors.

### **SAVE THESE INSTRUCTIONS**

# Stop!

Read and complete the following to prevent any damage.  
Oil must be added to the vacuum pump before using.

VacMaster® model VP321 uses an oil vacuum pump.  
For shipping purposes there is no oil in the pump. Oil must be added.

## Adding Oil to Vacuum Pump

Turn off and unplug machine to prevent electrocution.

1. Using the included ARY approved oil, fill the enclosed plastic oil bottle.
2. Locate the **oil fill bolt (A)** on the top of the vacuum pump.
3. Remove oil fill bolt.
4. Watching **oil site glass (B)** insert end of oil bottle into hole.
5. Fill oil level between 1/2 to 3/4 of site glass.  
*Do not overfill. Overfill can cause damage to the vacuum pump.*
6. Replace and tighten bolt to vacuum pump.

**NOTE:** Pump requires approximately 8 fluid ounces of oil (approx. 1 cup).  
Use only approved VacMaster® vacuum oil.

### Side of Cabinet Housing

A. Oil Fill Bolt

B. Oil Site Glass



## *Important Tips*

- Vacuum packaging is not a substitute for canning. All perishables still need to be refrigerated or frozen.
- Follow all food safety regulations as outlined by the FDA at [www.FDA.gov](http://www.FDA.gov)
- Use only VacMaster® Vacuum Chamber Pouches and accessories.
- Delicate foods can be frozen prior to packaging to protect them from getting crushed by the vacuum.
- Use VacMaster® Bone Guards to cover an item's sharp edges to prevent pouch punctures.
- Allow foods and liquids to cool before vacuum packaging.
- Avoid overfilling the pouch. Leave a minimum of 3" of space between the contents and the open end of the pouch. This is called head space. This will prevent spills during the vacuum sealing process.
- To prevent wrinkles from forming in the seal, gently stretch the pouch flat along the seal bar before closing the lid.
- VacMaster® pouches are boilable, freezable, and microwavable. When microwaving, it is important to pierce or make a small cut in the pouch.

# VP321 Features

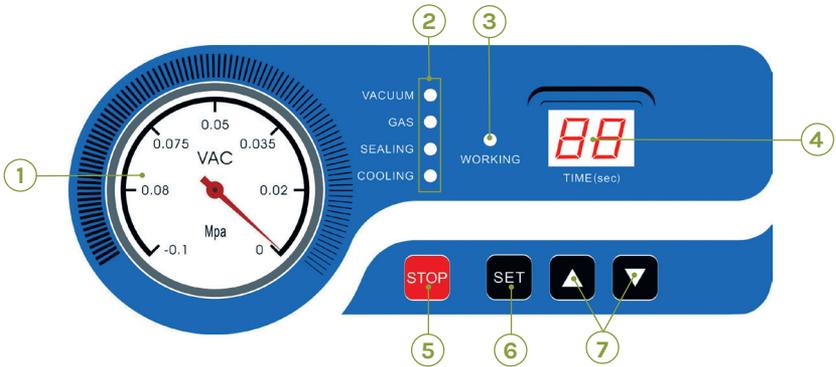


1. **Lid Gasket**
2. **Seal Pads**
3. **Control Panel**
4. **Vacuum Chamber**
5. **Lid Lock** - This feature is used to keep the lid closed while the machine is in storage. **DO NOT USE** while the machine is operating.
6. **Power Switch**



7. **Filler Plates** - Used to occupy space in the chamber. The plates allow for faster vacuum. When more space is occupied, there is less air to be removed from the chamber.
8. **Seal Bars**

# VP321 Control Panel



- 1. Vacuum Gauge**- Indicates the vacuum level inside the chamber.
- 2. Function Lights:**
  - Vacuum** - Illuminates to adjust vacuum time as well as during the vacuum process. During set up, adjust the vacuum time using the UP/DOWN Buttons.
  - Gas** - This model does not offer the gas flush option.
  - Sealing** - Illuminates to adjust vacuum time as well as during the sealing process. During set up, adjust the sealing time using the UP/DOWN Buttons.
  - Cooling** - Illuminates to adjust vacuum time as well as during the cooling process. During set up, adjust the cooling using the UP/DOWN buttons.
- 3. Working Indicator Light** - Illuminates to indicate the machine is in use.
- 4. LED Screen (Time)** - Displays current function or cycle time, measured in seconds.
- 5. STOP Button** - Press to stop the cycle and immediately seal the pouch. This button will only work when the machine is in the vacuum process.
- 6. SET Button** - Press to select the vacuum time, sealing time, or cooling time. Use with the UP/DOWN buttons.
- 7. UP/DOWN Buttons** - Press to increase or decrease vacuum time, sealing time, or cooling time.

### Vacuum Pump Maintenance

1. Run vacuum process a couple of times to "warm up" the oil.
2. Turn off machine and unplug to prevent electrocution.
3. Locate the drain & fill plugs on the side of the unit.
4. Locate drain bolt on underneath side of vacuum pump.
5. For access and ease of draining the oil, position machine so the drain bolt is "clear" and the dirty oil can be captured.
6. Oil will flow immediately when bolt is removed. Place catch cup underneath before removing drain bolt.
7. Capture oil from pump. When oil is completely drained, replace and tighten bolt. (Dispose of old oil properly, according to your local and state regulations.)
8. Follow the "Adding Oil to Vacuum Pump" instructions at beginning of manual. Do not use machine until oil has been added.



### Vacuum Pump Maintenance

The VP321 vacuum pump requires periodic oil changes. Required oil change schedule:

- First oil change: after 25 hours of VP321 usage.
- Future oil changes: change oil after every 60 hours of machine usage.

Using pump site glass, check the oil level and color frequently.

- Oil must remain between  $\frac{1}{2}$  and  $\frac{3}{4}$  of site glass.
- With use, the pump oil will become cloudy, dark or even "milky". Once oil becomes discolored, change oil replacing with new VacMaster® vacuum oil.

## How to Use

### Set Up - Powering up the VP321

1. Attach the power cord and plug the machine into a grounded electrical outlet - Properly insert the electrical cord into the power outlet on the back of the machine and then plug the cord into the wall outlet.
2. Open the machine lid - Release the lid lock, located on the right side of the machine, and allow the lid to lift and remain open.

**IMPORTANT:** Do not turn the machine on until the lid lock has been released. The lid lock feature is used ONLY to keep the lid closed while the machine is in storage.

3. Turn the power switch on - Turn the red switch on the left side of the machine toward the front, switching from the "0" to the "1" position. The LED Screen on the control panel will illuminate showing a  symbol.



### Set Up - Adjusting the VP321 Timing Controls

**NOTE:** All timing adjustments must be made with the lid lock off and the lid open.

To adjust/set the timing controls, press the SET button on the control panel until the required label (Vacuum, Sealing or Cooling) is illuminated. For each selection, the current time setting will show on the LED Screen. All time settings are displayed in seconds.

For initial testing, the time settings should be:

**Vacuum Time** - 40 seconds

**Sealing Time** - 2.2 seconds

**Cooling Time** - 3.2 seconds

To change the settings, please read the instructions for each control on Page 7.

### Set Up - Adjusting the VP321 Timing Controls

**Vacuum Time:** To increase or decrease the vacuum time, press the SET button until VACUUM is illuminated and then use the UP/DOWN buttons to adjust the vacuum time accordingly. The time setting will display on the LED Screen on the control panel.

**NOTE:** *Filler plates can be used to reduce the vacuum time required. Place the filler plates inside the chamber as desired. Filler plates occupy space, leaving less air to be removed from the chamber. If you require more space inside the chamber, remove the filler plates to accommodate your product.*

**Sealing Time:** To increase or decrease the sealing time, press the SET button until SEALING is illuminated and then use the UP/DOWN buttons to adjust the sealing time to accommodate your application. It is recommended that you make adjustments in 0.1 second increments to avoid melting the pouch.

**NOTE:** *For thicker pouches, you should increase the seal time in 0.1 second increments until the pouch seals completely. In addition, for thinner pouches, you should decrease the seal time in 0.1 second increments to avoid over-sealing the pouch.*

**Cooling Time:** To increase or decrease the cooling time, press the SET button until COOLING is illuminated and then use the UP/DOWN buttons to adjust the cooling time accordingly.

**NOTE:** *The VP321 settings will always default to the most recently used settings on the machine.*

**TIP:** *To prolong the life of your seal bar, set the cooling time to twice the sealing time.*

# How to Use

**NOTE:** After setting the timing controls, press the SET button until the function lights on the control panel are no longer illuminated. The machine will not start until all function lights are off.

## 1. Select a vacuum chamber pouch

Select the proper size of vacuum chamber pouch for the product that you are packaging. Make sure that the mouth of the pouch does not exceed the length of the seal bar and make sure the entire pouch fits inside the chamber. Allow 1" to 2" of extra headspace at the top of the pouch to ensure a quality, air-tight seal. The VP321 accepts vacuum chamber pouches up to 10"W x 13"L in size.

## 2. Fill the pouch and place inside the chamber

Fill the pouch with the product to be vacuum packaged and place the pouch inside the chamber. Keep pouches that contain liquids or wet product below the height of the seal bar. Lay the pouch flat inside the chamber, with the opening of the pouch across the seal bar. Make sure that the pouch lies flat across the seal bar and is free of wrinkles.

**Note:** The entire pouch, including the opening, must remain inside the chamber.

## 3. Close the machine lid to vacuum and seal

Close the lid and press down firmly for 2-3 seconds or until the vacuum gauge begins to move.

### Vacuum Cycle

Runs for a set time - counting down to zero



### Cooling Cycle

Runs for a set time - counting down to zero



### Sealing Cycle

Runs for a set time - counting down to zero



### Lid Release

Indicates the end of the process.



## *How to Use*

### 4. **Inspect the pouch**

When the lid opens, remove and inspect the pouch.

**Vacuum confirmation** - Check the quality of the vacuum by looking at the tightness of the pouch and the product. Look for air pockets or air leaks. If you notice that the product is not vacuum packaged tightly, then increase the vacuum time by 5 seconds and vacuum and seal again.

**Seal confirmation** – Inspect the pouch seal. A positive seal will appear clear upon inspection. If the seal is spotty or incomplete, increase the seal time by 0.1 second. If the seal appears white or milky, decrease the seal time by 0.1 second. Once the settings are determined for your application, vacuum and seal again.

If the product is vacuumed and sealed tightly, the process is complete.

# Troubleshooting

## **VP321 will not turn on -**

- Make sure the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use this machine if the power cord is damaged.
- Make sure the power switch is turned on. The LED screen will be illuminated when on.
- If you see 'F1' displayed on the LED screen and the machine will not function, make sure the lid is open and turn the power off. Turn the machine back on and it should return to working order.

## **VP321 does not pull a complete vacuum with pouch -**

- The vacuum time may not be set high enough. Set the vacuum time higher and vacuum again.
- To vacuum and seal properly, the opening of the pouch must be within the vacuum chamber. For detailed instructions, refer to "How To Use the VacMaster® VP321 Chamber Vacuum Sealer".
- The seal bar, lid gasket and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of the seal bar, lid gasket and the inside of the pouch and try again.

## **Vacuum pouch loses vacuum after being sealed -**

- Sharp items can poke small holes in pouches. To prevent this, cover sharp edges with a paper towel or VacMaster" Bone Guard and vacuum in a new pouch.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open the pouch. If you think food spoilage has begun, discard the food. If food spoilage has not yet begun, consume immediately. If in doubt, discard the food.

## **VP321 is not sealing pouch properly -**

- The seal time may not be long enough. Increase the seal time and try again.
- Pouches will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the pouch clean and try again.
- Pouches must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in the pouch material.

If problems persist, contact customer support at

**(800) 821-7849**

for further assistance.

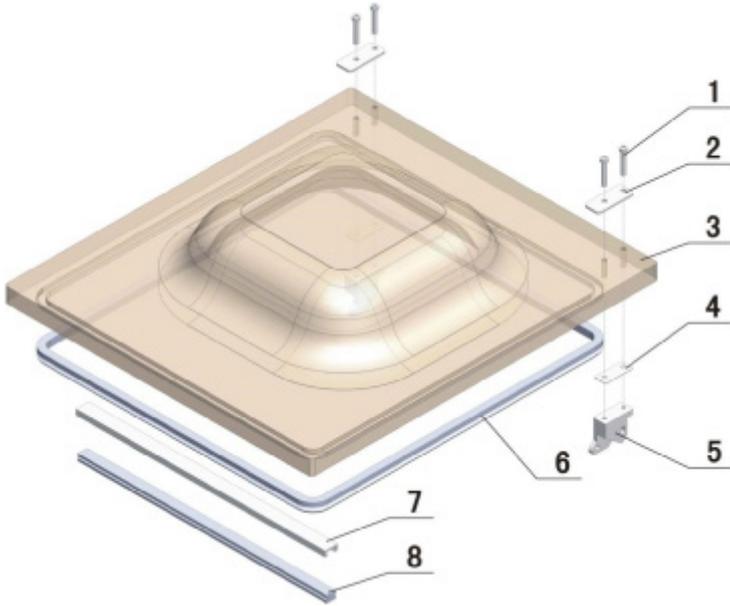
## *Cleaning & Storage*

- Disconnect the power cord from the electrical outlet by unplugging it. **DO NOT** disconnect by pulling on the cord.
- **DO NOT** immerse in water or spray directly with liquid.
- Check the Vacuum Chamber and Gasket, making sure they are clean and free of debris. If needed, use a clean, damp cloth with mild soap.
  - a. Wipe the vacuum chamber clean.
  - b. Wipe the gasket clean.
  - c. Wipe the seal area clean.
- **DO NOT** store the VP321 outside.
- **DO NOT** use any acetone-based or abrasive cleaners on the lid or other plastic parts. Only clean lid with a damp cloth and mild soap.

# Vacuum Packaging Guidelines

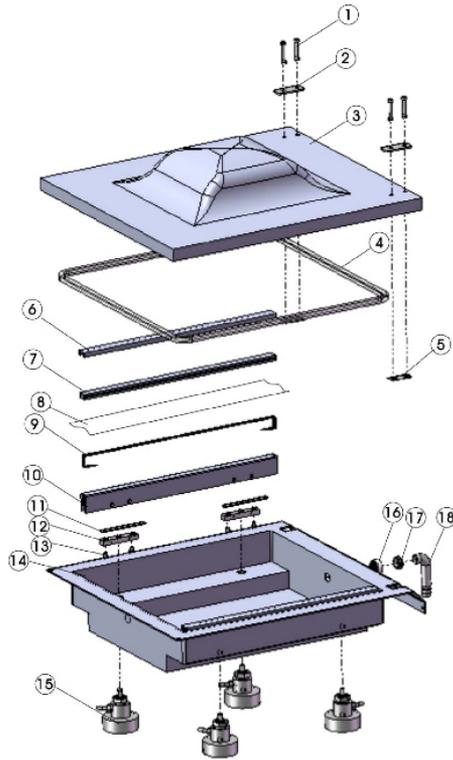
- Follow all food safety regulations as outlined by the FDA at [www.FDA.gov](http://www.FDA.gov)
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging cannot reverse the deterioration of foods.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- Some fruits and vegetables may release gases, known as outgassing. When packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent this from occurring.
  - NOTE:** Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, garlic and onions should never be vacuum packaged.
- It is critical that food handling and storage are maintained at low temperatures. You can reduce the growth of microorganisms at temperatures of 34°F or less. Freezing at 0°F will not kill microorganisms, but reduces the chances of them growing. For long-term food storage, always freeze foods that have been vacuumed packaged.
  - NOTE:** Beef and other proteins may look darker after being vacuum packaged. This is due to the removal of oxygen and is not an indication of spoilage.
- All perishable foods must be refrigerated or frozen.

## VP321 Part List - Lid



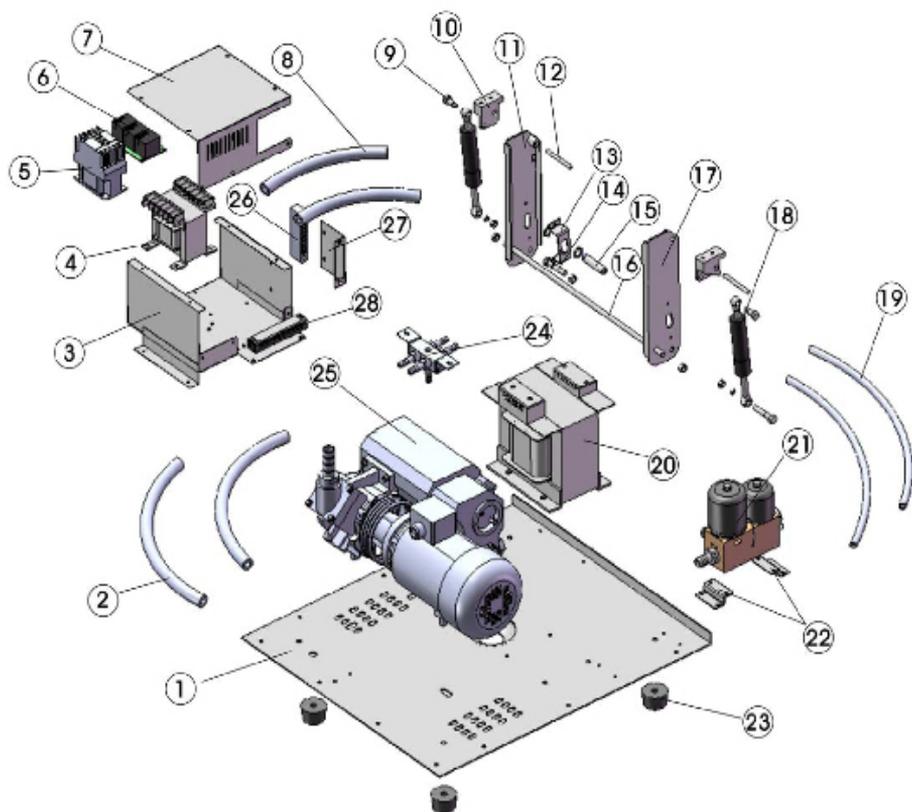
No.	Name	Qty	Part Number
1	Lid Screws	4	
2	Upper Platen for Lid	2	
3	Lid	1	979301
4	Lid Gasket	1	
5	Lower Platen for Lid	2	979352
6	Top Bar	2	979426
7	Seal Pad	2	979305
8	Teflon Tape	2	979306

## VP321 Part List - Chamber



No.	Name	Qty	Part Number
1	Hexagon Socket Cap Screw	4	
2	Upper Platen for Lid	2	
3	Chamber Lid	1	979301
4	Lid Gasket	1	979202
5	Lower Platen for Lid	2	
6	Top Bar	2	979310
7	Seal Pad	2	976598
8	Teflon Tape	2	979822
9	Seal Wire	2	979109
10	Seal Bar	2	
11	Brass Contacts	2	
12	Seal Bar Tension Blocks	2	
13	Tension Block Screws	2	
14	Vacuum Chamber	1	
15	Piston Assembly	1	979380
16	Inlet Ring*	1	
17	Inner Inlet Ring*	1	
18	Exhaust Tube*	2	

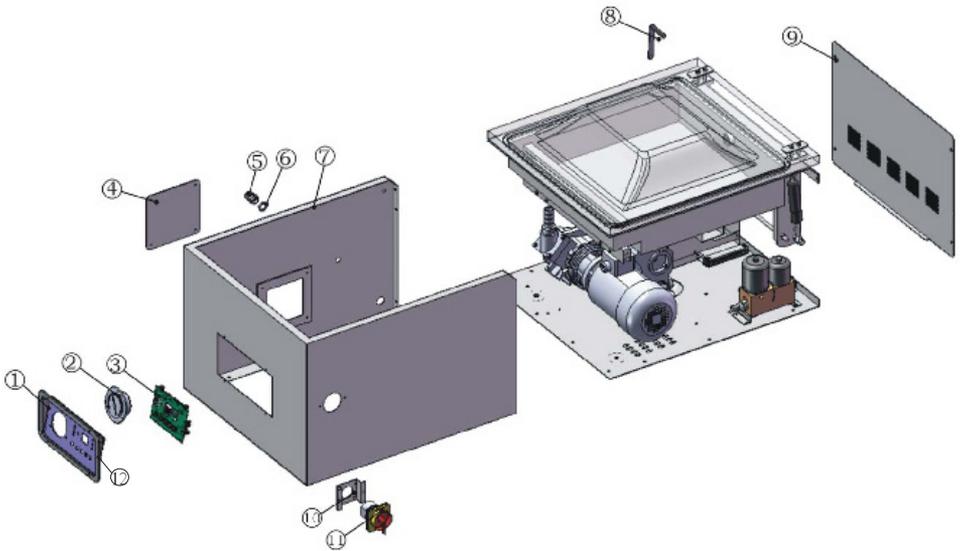
# VP321 Part List - Interior



## *VP321 Part List - Interior*

No.	Name	Qty	Part Number
1	Bottom Plate	1	
2	Large Silicone Tube	1	979158
3	Housing of Electric Box	2	
4	Control Transformer	2	979139
5	Intermediate Relay	2	979141
6	Connecting Terminal	2	
7	Cover for Electrical Box	2	
8	Large Silicone Tube	2	979158
9	Screw & Nut Upper	2	979358
10	Lid Hinge	2	
11	Lid Hinge Shaft	2	
12	Lid Hinge Support	2	
13	Proximity Switch Bracket	2	979354
14	Screw & Nut Lower	1	979357
15	Proximity Switch	1	979355
16	Pull Rod	1	
17	Lid Hinge Support	1	
18	Gas Shock	2	979356
19	Small Silicone Tube	1	979156
20	Sealing Transformer	1	979341
21	Solenoid Combined Valve	1	979360
22	Solenoid Valve Support	1	
23	Rubber Foot	4	979159
24	Distribution Air Block	1	
25	Vacuum Pump	1	979320
26	Circuit Board Port	1	
27	Frame for Wire Holder	1	
28	Wiring Port	1	

## VP321 Part List - Exterior



No.	Name	Qty	Part Number
1	Instrument Panel	1	979125
2	Vacuum Gauge	1	979126
3	Circuit Board	1	979129
4	Cover Plate	1	
5	Cable Sheath	1	
6	Screw	1	
7	Housing Case	1	
8	Buckle on Cover	1	
9	Rear Cover	1	
10	Power Switch Bracket	1	979137
11	Power Switch	1	979138
12	Decal, Instrument Panel	1	979122

## Limited Warranty

ARY, Inc., a distributor and manufacturer of vacuum packaging and other machines (collectively, the "Goods"), extends to the purchaser of the Goods a Limited One Year Warranty, from the receipt of the Goods, under terms and conditions set out herein.

All Goods sold by ARY, Inc. are warranted to be free from defects in material and workmanship at the time of delivery to purchaser. Defective material may be returned to ARY, Inc. after inspection by an agent of ARY, Inc. and upon receipt from ARY, Inc. of shipping instructions specific to the defective Goods authorized by ARY, Inc. to be returned. ARY, Inc. at its sole option, may either (i) replace or repair any defective materials and workmanship (and return the Goods to purchaser without charge), (ii) refund the purchase price, or (iii) grant a reasonable allowance with the foregoing procedure.

This warranty is subject to the following limitations:

- i. ARY, Inc.'s responsibility and the purchaser's exclusive remedy under this warranty is limited to the repair or replacement of defects in material and workmanship, refund of the purchase price, or grant of a reasonable allowance on account of such defects, all as set forth above. ARY, Inc. is not responsible for any consequential damages resulting from the breach of this or any other express or implied warranty with respect to the Goods.
- ii. This express warranty is the only warranty applicable. It excludes all other express oral or written warranties and all warranties implied by law with respect to the Goods, including any warranties or merchantability or fitness for a particular purpose.
- iii. Every claim under this warranty shall be deemed waived by purchaser unless made in writing within one (1) year of the receipt of the Goods to which such claim relates.
- iv. This warranty, as to the Goods, is void (a) to repairs made by anyone other than ARY, Inc. without prior authorization from ARY, Inc., (b) to performance of any system of which ARY, Inc.'s Goods are a component part, (c) to deterioration by corrosion or any cause of failure other than defect of material or workmanship, (d) to any components of the Goods, including, without limitation, Teflon tape, lid gaskets and seal wire, or (e) if any of the Good or parts thereof have been tampered with or altered by someone other than ARY, Inc., or subjected to misuse, neglect, abuse, or misuse in application.

ARY, Inc.'s maximum liability hereunder, arising from any cause whatsoever, whether based in contract, tort (including negligence), strict liability, or any other theory of law, shall not exceed the purchase price. A suit based on any aforementioned cause of action must be commenced within one year from the date said action accrues.

Register your product and get support at  
[www.VacMasterFresh.com/warranty.htm](http://www.VacMasterFresh.com/warranty.htm)





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